EARLY EVENING MENU



£ 25 per person

SMALL DISHES -

Tomato Ceviche (V) Heritage tomatoes with crispy taro root, kumquat, crispy

corn and citrus chili tomato yuzu

Silver Cod Marinated in homemade 'Harissa' and served with Thai

som tam dip

Duck Watermelon Salad Mandarin, pomegranate, basil, coriander, cashew and

hoisin sauce

CHARCOAL DISHES —

Tofu (V) Roasted onion, coconut milk, Thai basil and lime leaf

Seafood pot Shrimp and mussels with fragrant spice paste, sauteed

served with mango and star fruit salad

Beef Bulgogi With purple potatoes chokha and achari carrots

Nirvana Baby Chicken Marinated in mint miso and served with garlic crisps and

puy lentil salsa

DESSERTS —

Mochi Selection of mango, salted caramel, yuzu and coconut

mochi served with lychee sake shot

Asian Fruit Platter Dragon Fruit, lychee, mango and spicy yuzu

Please select one dish from each section includes a glass of house wine

